

TECHNICAL DATA SHEET

GARLIC FROM MADAGASCAR

1 - PRODUCT ILLUSTRATION



2 - PRODUCT IDENTIFICATION

Trade name	: White Garlic / Purple Garlic from Madagascar
Scientific name	: <i>Allium sativum</i>
Family	: Amaryllidaceae
Origin	: Madagascar
Used part	: Bulbs (heads) and cloves
HS Code (Customs)	: 0703.20 (fresh or chilled garlic)

3 - ORIGIN AND PRODUCTION AREAS

Main production areas	: Central Highlands and South-West (Itasy, Vakinankaratra, Antsirabe, Tulear); North-West (Antsohihy, Port Berger, ...).
Cultivation method	: Grown in open fields with fertile and well-drained soil, frequent crop rotation.
Période de récolte	: November – February depending on regions and varieties.
Harvesting and processing method	: a) Manual harvesting of mature bulbs ; b) Sun drying or ventilated drying for dried garlic ; c) Manual sorting to remove damaged or moldy bulbs ; e) Partial peeling for export, depending on customer requirements.

4 - PRODUCT PHYSICO-CHEMICAL CHARACTERISTICS

Appearance	: Whole, firm bulbs; white to light purple color depending on variety; intact cloves.
Odor	: Typical, pungent, aromatic.
Taste	: Strong, spicy, slightly sweet after cooking.
Quality characteristics	: Moisture content: $\leq 12\%$ (for dried garlic) : Foreign matter: $\leq 1\%$: Moldy or damaged bulbs: $\leq 2\%$: Uniform size and grading by batch

5 - PACKAGING AND STORAGE

Common packaging	: Polypropylene or jute bags of 10–25 kg For premium markets : Ventilated cartons or mesh bags of 5–10 kg
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Storage conditions	: Dry, cool, and well-ventilated area Relative humidity ≤ 65% Temperature: 15–20 °C Avoid contact with odor-emitting products
Shelf life	: Dried garlic : 12–18 months Fresh garlic : 3–6 months under refrigerated conditions

6 - USES AND TARGET MARKETS

Culinary	: Basic spice for sauces, marinades, and cooked dishes
Food industry	: Garlic powder, garlic paste, and extracts for condiments and food preparations.
Main markets	: France, Germany, Netherlands, United States, Japan, Middle East.
Trend	: Strong demand for organic, dried, high-quality, traceable, and calibrated garlic.

7 - COMPETITIVE ADVANTAGES OF MADAGASCAR GARLIC

Competitive advantages	: Firm and aromatic bulbs, with intense and typical flavor Natural or ventilated drying preserves quality and aroma Traditional local production suitable for premium and organic markets Easy traceability for certified exporters
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8 - DOCUMENTS REQUIRED FOR EXPORT

Generality	: 1. Commercial invoice 2. Packing list 3. Customs Declaration (DDE) 4. Phytosanitary Certificate (Plant Protection Department) 5. Certificate of Origin (Chamber of Commerce or authorized body) 6. Quality Analysis Certificate (moisture, purity, absence of contaminants) 7. Exporter License or Authorization from the Ministry of Trade and Industry
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